Certificate established in accordance with the unilateral declarations of the United Kingdom endorsed by the Joint Committee of 17 December 2020

COUNTRY: Great Britain (GB)

Health certificate for P&R EU SPS area poultry meat/minced meat to Northern Ireland (NI)

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Version 10 Jan 2021 1/2

COUNTRY: GB

poultry II. Health information II.a. Certificate II.b. reference number

II.1 . Public Health Attestation

the undersigned official veterinarian, declare that I am aware of the relevant provisions of quiations (EC) Nos 178/2002, 852/2004, 853/2004 and 854/2004 and hereby certify that the meat of Re (1) described in this certificate has been obtained in accordance with those requirements, and in particular that

- (a) it comes from (an) establishments(s) implementing a programme based on the HACCP
- rinciples in accordance with Regulation (EC) No 852/2004;
 (b) it has been produced in compliance with the conditions set out in Sections II and V of Annex (b) it Regulation (EC) No 853/2004;
- has been found fit for human consumption following ante and post-mortem inspections doub in accordance with Section IV, Chapter V of Annex I to Regulation (EC) arried 854/2004;
- (d) it has been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;
- (e) it satisfies the relevant criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;
 (f) the guarantees covering live arimals and products thereof provided by the residue plans
- submitted in accordance with Directive 96/23/EC, and in particular Article 29 thereof, are fulfilled.

II.2. Animal Health Attestation

I, the undersigned official veterinarian, hereby certify that the meat of poultry described in this certificate comes from the EU's SPS area (includes EEA/EFTA states and Northern Ireland).

Official Veterinarian	
Name (in capital letters):	Qualification and title:
Date:	signature:
Stamp:	